

THE SWEETEST FLOWERS GROW-CLOSEST TO THE GROUND

EVERY WOMAN'S OPPORTUNITY

The Bulfetin wants good home letters; good business letters; good helpful letters of any kind the mind may suggest. They should be in hand by Wednesday of each week. Write on but one side of the paper. Address, SOCIAL CORNER EDITOR, Bulletin Office, Norwich, Conn.

THREE PRIZES MONTHLY: \$2.50 to first; \$1.50 to second; \$1.00 to third Award made the last Saturday in each month.

on it, only milk or cream. We think

HOW TO PAPER A ROOM.

Dear Social Corner Sisters: I think if we knew just how to paper a room we could have fresh paper oftener, as it costs more oftentimes to have it hung than we paid for the paper.

First, measure the room, get num-ber of square feet and distance be-tween ceiling and baseboard, taking

out the number of windows and doors. The paper dealer will tell you how much paper you need. I count the number of strips it

Paper is 18 inches wide and 16 yards

If you have never papered, select

just reaches corner, for paper will

Who is Who."

MEATS.

TIDY ADDLY,

COOKING

les and silver

JERUSHA EMELINE.

SOCIAL CORNER POEMS. Mother Dream.

or she came I have missed her w it is sweet with the glow eoft and fair, here must be ashes her feet must be winged as the fairles are, over her twinkles a radiant star, that softly and sweetly around

is the delicate dew of her pinions Maybe she carries her dreams on her In a queer little, dear little, sort of Or maybe she sprinkles them just like of the biossoms of April upon our eyes.

We never can tell, for they must be just
The secretest kind of a real surprise, so always in beauty they'll shine above
Our slumbering heads like a vision of love.

kind we happen to have.
Their desserts are usually fresh fruit, or the dried fruits, or cooked fruit of any kind, chocolate or sugar, etc.
We use all kinds of sandwiches, meat or egg or vegetable, or fruit or sweet sandwiches of Jelly, etc.
Each child has a teaspoonful of olive oil each day, beginning while they are small; then they are willing to take it.
We use careals mostly in bread but

I guess it is lovely wherever she when served as cereal we use no sugar Like a greenwood skirting the velvet it much better to give the sugar or dells. With tinkling of brooks, and the flashing wings myriad birds—for she always The victous of beauty to those that Their hearts to the beauty that helps and joyful fancles, and splendors of

entidhood's night. —Baltimore Sun. GOD'S ANGELS.

To march through the slumber of

Sometimes, in walking down I chance to meet A face that shines with smiles

'Tis heavens' own reflected light.

Sometimes, when the skies are duli and gray, Be patient, for the sun will shine Again!'-Oh, voice divine.

Whoever words of comfort speak To cheer the sad and help the weak!

"Ye are God's Angels in a world So full of toll and sin and strife, Here Nigot her banners hath furled— But ye come bringing light and life!" -R. L. D.

ANSWERS AND INQUIRIES.

ORMANDINE: Card awaits your KITTY LOU: Letter received and newspaper the same width-renew mailed to Olga. With reference to when soiled), prises do as you like.

AUNT SARAH: Card for Joseph Doe eccived. The seeds have been for-warded to you.

Have a good paste, not too thick. Apply to every bit of back of paper with a clean, flat paint brush or any you may have; turn up paper at botreceived. The seeds have been for warded to you.

TO COOK ROE

Dear Sisters of the Social Corner:
Let the roe soak in soda and water for about fifteen minutes. Then rinse in sailt and water thoroughly. Now wipe dry with a piece of cheesecloth (I always keep a piece of cheesecloth for lish and tripe; also oysters; the same one will do for all; wash out every time after using). Now take your frying pan and place a layer of bacon on the bottom of the pan; place your roe on that: then cover roe with another layer of bacon. Have a hot oven and set your frying pay in the oven and set your frying pay in the oven and bake from twenty to thirty minand set your frying pay in the oven and bake from twenty to thirty minutes. Now take your bacon out and lay on the platter and let the roe brown on the top of the stove in the frying pan. Serve the roe and bacon to-

on the top of the stove in the frying pan. Serve the roe and bacon together. Now take the grease and mash a little of the roe in it; then add a lablespoon of flour, stirring out lumps, and a pint of milk.

KITTY LOU.

RYE BREAKFAST CAKE.

Dear Social Corner Sisters:—Will you welcome a newcomer? I have heem a reader of the Social Corner for a number of years, but I am not going to keep allent any longer.

C. E. S.: Are you busy cleaning house? Have not seen your letters in lately.

Blue Bird: Have you flown? We long the formulation of the story of the servers and pain above moulding.

A bedroom with lower two-thirds height of room with lower two-thirds height of room with lower two-thirds he appear on a plain, or oatmeal paper. Or if you have no moulding in paper an inch or two wide that comes to join the two papers. It would have to be done very neatly moulding looks much better; or reverse it, figured paper below and plain above moulding.

A bedroom with pretty light walls and cut-out border of roses or any colored flower you like; tiny border one inch wide to match around windows, doors and baseboards. It is less expensive to have just at top of base-poard and equally as pretty. Have

do not hear you singing.

Rye Breakfast Cakes—Two cups of tye meal, one-half cup molasses, a little salt a cup and half of sweet milk to mix it very soft and constant for a little work. to mix it very soft and one teaspoon of saleratus. Bake at once in a roll pan or muffin rings. Best wishes to all. WILD ROSE.

HOW TO KEEP CHILDREN WELL

Dear Social Corner Sisters; The calls of a child depends almost entrely on his eating the right kinds of ood in the quantity suited to his con-

Some of the muscle forming foods to meat, eggs and fish.
Greens and succelent vegetables for set blood and digestion.
Course breads for bulk.
Fine breads, potato, rice, etc.
Fruit and sweets and fat.
Some of each of these seven kinds and meal if possible; at least each

SUGGESTIONS FOR Dear Social Cornerites: Here are

Salt meats and meats used for soups should be put to cook in celd water; but otherwise, fresh meat should be put on to cook in boiling water. Cold water extracts the juice while hot water quickly cooks the outer surface and so retains the juice.

in broifing have the gridiron hot be-tore putting in the meat, turn it over soon as it sears.

Meat should not be allowed to re-main wrapped in paper when pur-chased. In cooking an old fowl or tough piece of meat, add a pinch of soda to the water.

Frozen meats should be laid in cold water to thaw out shortly before cook-

Huldy: Have prescription for the blues; is a sure cure. Hattle: The poem you

luse of the different kinds of food and Each child requires a little different proportion of each kind of food, as the stemach and bowels do their work differently in each.

One of our children would be saverely troubled with constipation un-

less she ate very coarse bread, such as bran or graham or coarse corn meal, each meal. The others required very rhubarb in dice, simmer slowly, add-ing sugar. Cut lemon in thin slices and add it and stick cinnamon toward each meal. The others required very little, but we gave them a little each day, but not at every meal. She also was very fond of soups and broths in large quantity, so I made my soups and broths very condensed and added more end of cooking. Allow sauce to be-come thick and juice strupy, adding almonds before cooking is finished.

hot water to hers, so each received the Rhubarb Raisin Pie-Rich pie crust, ame amount of nutrients.

One child can take only a small one cup of sugar, cinnamon, two cups rhubarb, one-half cup raisin and ginamount of acid fruits; if strawberries, we allow her only one large one at a meal, and other acids in proportion, but always give her some of every kind we happen to have. ger sirup. Line ple pan with crust and lay in rhubarb, cut in quarter-inch pleces; sprinkle with sugar and add raisins and ginger sirup. Sprinkle with cinnamon, cover with second crust and bake forty-five minutes in noderate oven.

Rhubarh "Spead"-Boil for twenty Rhubarb "Spead"—Boil for twenty minutes four pounds of rhubarb. Cut into small pieces, leaving the skins on Add the juice of five lemons also the rind; which has been sliced off thinly, boiled in a little water for about twenty minutes or until soft and then the chopped fine. To this add six pounds of granulated sugar, one pound of English walnuts, chopped or cut, and one wineglass of Jamalca ginger. Boil all until thick and seal in jars. Until we are sure they will chew hem thoroughly, all greens or vegeta-les, dried fruits, etc., are put through hes, food choutes, etc., are put through

MOUNTAIN LAUREL.

in a double roll; but that is not the of crushed strawberries, and beat vig "Oh, you walk with smile and son Life's ways along:

"Oh, voice divine.

"Oh, ye who walk with smile and son Life's ways along:

"Oh, ye who walk with smile and son Life's ways along:

"Oh, ye who walk with smile and son lead to be son match. Take a yardstick and place one end at ceiling and if your border is cream. This must be kept ice cold cream. This must be kept ice cold and served soon after mixing. a nine inch, make a mark six or seven inches down around the room. It is a

guide to keep paper even. Have walls as smooth as possible, no ends of pa-per hanging. Have an 18-inch board or two 9-inch hinged together, placed two barrels, one right side up to ld trimmings from paper. After get-ng length of room from pencil mark baseboard allow perhaps six inches trim off as old houses are uneven metimes. Now cut up a roll or more, keeping edges even and cut per-fectly straight at ends (a good way to keep board clean is to cover with ices and roll and alternately and pour immediately into a well-buttered mold with a tight-fitting

water. Let stand for an hour, then add four tablespoons of lemon juke, two-thirds cup of sugar, white of one egg. Place over fire and beat until boiling, let boil five minutes. Soften two tablespoons of gelatine in four tablespoons of cold water, and stir into the first index. to the fruit juice. Remove from fire and when cool strain. Set on ice until ready to serve. Serve with whipped

GOLDENROD.

omatoes and celery.

smooth, goodsized tomatoes, peel them and let them get ice cold. Then cut off the tops, scoop out the insides and fill the tomato with chicken salad. Put if preferred; and what a dainty room for a little work.

I have done my whole house myself, except hall, and strips are too long for a woman to handle. This is especially for the young housekeeper. The older ones know all about it.

Keziah Doolittle: At the anniversary meeting, when I got a chance, I "hollered" "Keziah Doolittle's Highland cookies are the best ever!" Did you not hear me in D? 'And Primrose gave you a vote, making two for you. Photographer: My portrait was all right except my nose; that I have worn to a sharp point, trying to find out a dash of mayonnaise on top and serve the tomato with chicken salad. Put a dash of mayonnaise on top and serve the tomato on crisp lettuce leaves.

Lamb and Mint Salad-Cut som cold lamb in cubes, mix with an equal part of cold diced potatoes and some mayonnaise dressing. Serve with mint elly cut in fancy shapes.

Turning Toward Out-Door Pleasures

By Aunt Mehitable.

The Social Cornerites were holding their May picnic in their happy hunting grounds on Valley street. While they purtook of a delictous lunch there rose the sound of happy talk and merry laughter.

After the feast had been finished and the remnants cleared away, Etta Barber, chairman of the entertainment committee, said: "Sisters, this is the last indoor picnic for this season. The stormy house-bound days are past and our thoughts are turning toward outdoor pleasures of which nature study is one of the most delightful. The committee have asked several Sisters to give us something that savors of the woods and fields.

After they have "held forth" we shall be glad to hear from any others who care to speak. We first will listen to Samantha.

Samantha rose and began: "Sisters and brethren—now you Bulletin man and Jim don't try to hide behind the plano. We all are glad you came—as I was saying I meant to write out a Squire Plim. Squire Plim responded with a very

Best wishes.

JULIET.

WAYS OF SERVING RHUBARS.

Dear Social Corner Sisters: —For those who grow rhubarb or rather for those who like it, the following are some tempting dishes:

Rhubarb Marmalade—Two pounds of rhubarb, cut in inch dice, one and one-half pounds of sugar, chopped rinds of three oranges, and two lemons pulp of three oranges, and two lemons pulp of three oranges, and two lemons of chopped seeded raisins. Place all materials in an agate preserving kettle, boll slowly until the mass is thick and smooth, nearly one hour. Pour into Jars and seal.

Samantha rose and began: "Sisters and brethren—pow you Bulletin man and Jim don't try to hide behind the plane. We all are glad you came—as I was saying I meant to write out a speech full of the scent of apple blospounds and dear little wild white violets and the song of robins and blue-birds, but Josiah went to a suffrage meeting and I had to milk the cows, feed the horses and put the chickens to roost in addition to my housework to roost in

the peace of the solitudes by what must seem strange and uncouth noises to the little wild creatures. They, on

might even vacate the house bodily. Just so wood-folk. "All the wood folk are more curious about you than you are about them. Sit down quietly anywhere in the voods and your coming will occasion the same stir that a stranger makes in a New England hill town, Control

all until thick and seal in jars.

As with all stewed fruits, sugar should be added after the rhubarb has 1-2 tly cooked. This will prevent the fruit from toughening and also save the sugar. Spices which combine attractively with rhubarb are cinnamon, nutmeg and ginger.

Prunes, figs and strawberries are also excellent combined with rhubarb, so excellent combined with rhubarb. Because of its soft, seedless consistency, it is a most excellent fruit to plants arranged by Linnaeus. They

Because of its soft, seedless consis-tency, it is a most excellent fruit to form the basis of a marmalade of "butter."

Best wishes to all.

There was the first class—Monandria, composed of flowers having one stamen: Digandria, flowers having two stamens, Triandria, flowers with three stamens and so on.

I finally succeeded in committing to memory all twenty-four classes and strange to say, my love for botany ers must leave microspocical analysis

into squares. Arrange on a bed of

and serve with mayonnaise dressing.

Kindest regards to all from MOUNTAIN LAUREL.

JOHNNY CAKE.

Dear Sisters of the Social Corner:

enjoy the Social Corner items very much, and this is my first letter. Hope I shall be welcome.

The letters are most helpful and

navonnaise dressing.

Rake in a quick oven.

and pack firmly in a mold. Chill thoroughly, and at serving time cut

radish leaves and parsley, place a radish rose in the center of each square Chicken Creams-After mincing one and serve with mayonnaise dressing. cup of cold left over chicken stir it into a mixture of one cup of cream and one tablespoon of gelatin, seasona good sized sweet potato, mash thar-nightly, stir in a lump of butter and we tablespoons of milk. Allow to cool. and one tablespoon of gelatin, season-ed with salt and parpiks. Turn into individual moulds to set, and serve with salad and dressing. If moulded in one long form, it may be sliced. It is delicious for sandwiches. then stir in one-half cup of chopped nut meats of any kind and serve with Dorothy Perkins No. 2: Aren't your nitials L. S.?

how much we would miss them if discontinued. I am much interested in Buebird, C. E. S., Nan. Roxanna Wince, Etta Barber, Aunt Sarah of Lebanon and Golden Rod. Johnny Cake—One tablespoon of butter, one-half cup of sugar, one egg and one cup of milk. Then add one rounded cup of corn meal, one rounded cup of flour, one teaspoon of baking powder and one teaspoon of salt, all of which have been sifted together. or you in the home above, wear 500 Social Corner writers and I hope among that number there is not an-

CHICKEN DISHES.

BUTTERCUP.

Best wishes to all of the Sisters.

Dear Editor and Sisters: Here are some good chicken dishes which per-haps some Sister would like to add to

Chicken Pot Roast-Select a young Celery Salad—Celery may be used in combination with chicken, veal, fish, apples, nuts, oysters, peppers, tomatoes, potatoes, beets, etc. A very pretty salad is made by covering crisped white celery cut in cubes with a white mayonaise made by adding the whites of two eggs to the regular mayonaise recipe and half a cup of whiteped cream. Garnish with sliced tomatoes and celery. lined or aluminum pot large enough to brown all over, add not more than half a cup of water to the gravy, cover closely, and cook over a moderate fire. Watch carefully, for the water cooks away and must be renewed frequently. Baste every five minutes and keep turning the chicken. Allow about fitteen minutes to the pound, and serve piging hot, with a gravy made from the final drippings in the pan. This chicken will be more motet and tender than oven-roasted chicken. Stuffing should not be used.

Chicken Pia—Put creamed boiled

Chicken Pie—Put creamed boiled chicken into a baking dish and cover with pastry. The sauce may be made of stock instead of milk, thickened with cornstarch, and individual patty pans used instead of a deep pottery

very fine, add five hard cooked eggs mashed to a paste with a place of butter the size of an egg, one-half plnt of shredded cabbage, one chopped apple, one chopped cucumber pickle and celesy seed, pepper and mustard to taste. Place in a salad bowl, put a little of the shredded cabbage on top with watercrass or parsley.

Liver and Egg Salad—Take one cup of chopped cooked liver, either boiled or fried; three hard boiled eggs and two small onlons. Chop the eggs and liver together, but not too fine. Chop the onlon very fine. Mix all with a Prench dressing and serve on letture.

Fish and Radiah Salad — Separate silices of toast-groviously trimming off.

Made from lean beef, clar-easoned; exception, clam

Consomme—Made from more than one kind of meat, highly seasoned with herbs and vegefables, usually cleared. Brown Soup Stock—Made from tean best browned and highly seasoned. Soups made without stock are as tollows:

Cream Soup—Made of vegetables or fish, with milk and a small amount of ream and seasonings; always thick-med.

Pures Made by adding the pulp of cooked vegetables to milk or cream. The milk is thickened with flour or cornstarch in order to bind the solid and liquid parts together. Pures is generally thicker than cream soup. stock is sometimes added.

Bisque-Made from shellfish, mill

Soup Making—Separate meat, bone and fat; cut the meat into one inch cubes, place all in a kettle, allowing one pint of cold water to every pound of meat, bone and fat, and one teaspoon of sait to every quart of water. Heat gradually to boiling point and cook at low temperature for six or seven hours. Seasoning, except sait, is generally Seasoning, except salt, is generally added the last hour of cooking.

That plan of Biddy's is fine, I think, and hope it can be carried through.

Best wishes for all. SISTER FAY B.

Dear Social Corner Sisters:-My menu for an ill friend just convales-cent—One-half pound top round steak, scraped with sharp knife, only using what the knife blade brings away, scraped with sharp knife, only using a gate than her husband can bring in faster than the peace of the solitudes by what must seem strange and uncouth noises to the little wild creatures. They, on the other hand, slip with noiseless feet through their coverts, shy, slient, listening; more concerned to hear than to be heard, loving slience and hating noise and fearing it as they hate and fear their natural enemies. We would not feel comfortable if a big barbarian came into our quiet home, broke the door down, whacked his war club on the furniture and whooped his battle of the circumstances. Our true dispositions would hide themselves. We might even vacate the house bodily.

Interval of the past.

Show me a bunch of Hepsticas and I am a child roving the woods on the first warm Spring day. On yonder summy bank clusters of Hepaticas hold their bright and delicate blossoms toward the sky. A little brook is rippul sugar and cream on instead of the furniture and whooped his battle outlined against the gray rocks.

"Daisies and June grasses in the meadows and pink orchids in the positions would hide themselves. We might even vacate the house bodily.

"Meadow rue was blossoming in the little wing and what is left for beef tea, one baked sweet potato, split it when done, lengthwise; cut the skin with small scissors on each side into tiny sharp points, split the catable part half-way down, and put some butter, salt and pepper in it—then fix a banana the same way, only put sugar and cream on instead of butter, and one cucumber peeled, salt-ed, seeded and grated, a little vinegar then cut a two-inch perfect looking or the false hellebore are then cut a two-inch perfect looking in the meadows and pink orchids in the proof of grated cucumber; two breadsticks, toasted, and some house of the skin with small ecissors on each side into tiny sharp points, split the catable part half-way down, and put the skin with small ecissors on each side into tiny sharp points, split it when done, lengthwise; cut the skin with small ecissors on each side into tiny sharp points, split it when done, lengthwise; cut the skin with them, drain off and place on side

them, drain off and place on side of plate where steak is.

Have your best forks and spoons bright, thin white plain china, your napkins ironed smoothly, a few fine fern leaves, nicely washed, put in tall white ground glass vase. Only a little of any thing; and yet different, is what tempts the indisposed one. It only costs a few extra cents; one cuonly costs a few extra cents: one cu-

TERMS USED IN CROCHET. usually scratches so badly.

The thoughtful silence that followed this reading was broken by Merry Farmer who remarked: "What a delightful program that was."
"Yes," responded Queen Bess, "each

the entertainment at the next meeting."
The proposition met with great fa-

vor and a committee of brethren was immediately appointed.

AUNT MEHITABLE.

thin slices of crisply fried bacon, a slice of seasoned cold chicken, a lettuce leaf and a spoon of mayonnaise, through work, thread over and then through work, thread over and draw through work, thread over and draw through work thread over and work off by twos; sl cut diagonally.

Papa's Boy: Stop in and see me the next time you are over this way.
WILD OLIVE.

Dear Social Cornerites: Several imes I've been asked to join you but have never had courage until now. The social Corner is the first thing in Sat-

How many of you have thought next Sunday, May 14th is "Mother's Day"? If you have a mother be sure to remember her in some way on next Sunday. No doubt we all can say, "All that I am, I owe to my mother." If your mother is living wear a red flower on May 14th, If she is waiting I've learned recently, there are about

NICE GINGER CAKES. Dear Social Corner Sisters: I am ending a few nice ginger cookie ecipes for a change. They have been

soda. Cream together the sugar and shortening, add the molasses, then the spices and egg, the soda dissolved in little lukewarm water. Roll very thin and bake in a moderate oven

nilk. Put into a mould and steam or Where is Bucy Acorn? Write once in a while.
What has become of Starlight and

Young Mother?

I think Sister Ready is right about spring hats. We need rubber boots!

Best wishes to one and all.

DAISY OF CANTERBURY.

Dear Social Corner Sisters: May on your jolly circle?
A few hints about making soups:

MENU FOR AN INVALID.

cumber ten cents, one banana five, one sweet potato four cents, steak fifteen—much in little.

Dear Social Corner Friends often wonder why you sign your names as you do. Why not tell? I sign mine as I do because my pen I wish to thank the Sisters for oking recipes, and for the crochet

crochet stitches. I think they are the plainest of any I have seen: Terms Used in Crochet-Ch. chain stitch, simply a series of loops or stitches each drawn with the hook

through the preceding one; s. c., sin-gle crochet, having a loop on hoonk, insert hook in work as indicated, draw through thread over, and draw through both loops; d. c., double cro-chet, thread over hook, insert hook in work, draw loop through, thread over draw through two loops, thread over, draw through two loops; hr. c., treble crochet, thread over hook twice, eing three groups of two loops to work off instead of two; h. tr., half treble, same as tr. c., only work off two loops, thread over and then st., slip slitch, insert hook in work, draw loop through work and loop on hook at the same time; p., picot, a picot is formed on a chain by catching back in the fourth st., or as indicated and working a sl. st.; r. st. roll stitch, throw the thread over the needle as n any times as indicated, in seri book in the work, thread over, pull through coil or roll, thread over, draw through the one loop on hook, The roll when completed is straight, with a thread the length of roll along its side. The length or size of a roll is regulated by the number of times the thread is thrown over; o., over, thread over hook the number of times indicated; k. st., knot stitch, draw out loop about one quarter inch, catch thread and pull through, then put the hook between the drawn loop and the thread just pulled through, catch the thread, draw through

stitches to form the knot; blk, block a st. in each of a given number of sts., preceded and followed by a space; space, a space is formed by making a chain of 3 or 4sts., and omitting the same number of sts., in preceding row; skip, to miss or omit number of stitches indicated in preceding row; p. c. padding cord. * stars mean that the directions given between them should be repeated as indicated be-fore proceeding. Who is the Photographer?

Best wishes for a little warmer weather. SCRATH.

LEMON PIES AND HIGHLAND COOKIES. Dear Editor and Social Corner Sis-

bear Editor and Social Corner Sis-ters:—What pleasant weather we are having for our spring cleaning. Joseph Doe: Received my package of seeds and have planted them. Many thanks for same. Sweet Sixteen, that was: Am sending the recipe for Highland Cookies. Am glad you like them. Am also sending some recipes to

the Sister who wanted some for lemond pies. I know these are all right, as we have used them for years. Lemon Pis—Three lemons, two and one-half cups sugar, five crackers, two cups cold water, one cup hot water, one cup chopped raisins, butter size of an egg. Bake with two crusts. Lemon Pie—To the fulce of one lemon ad one cup sugar, one teaspoon cornstarch (scalded) a little of the

peal, one cup water and one well beater egg. Bake with one crust and frost with the white of an egg and two tablespoons, sugar. Return to the even until elightly brown. Lemon Pie-Grate the yellow from three lemons, take the juice, three eggs, two cups sugar, four tablepoons cornstarch, add salt to taste; mix the sugar, juice, outside of the lemon (yellow part) and salt together, then pour into the cornstarch which has been thickened by pouring hot water on it. Bake with two crusts.

on it. Bake with two crusts.

Highland Cookies—One cup sugar, one cup butter or half lard, two eggs, one tablespoon vinegar, one teaspoon soda mixed with six tablespoons of milk, a pinch of salt, nutmeg or any favoring preferred, two teaspoons baking powder mixed with three and one-half cups four. Drop dough from spoan and flatten with the same, sugar the toos and put a raisin on comgar the tops and put a raisin on cen

Absolutely Pure No Alum-No Phosphate

A NEW MEMBER.

Dear Social Corner Editor:-May I enter the Social Corner and be regis-tered with the other members? Permite me to say a word to some of the Slaters.

Papa's Boy: How are you? Saw you at church Sunday.

Aunt Sarah: Went by your bouse the day of our anniversary.

Dorinda: You certainly know how to make good tea.

Polly Peppermint: You would make a dandy C. E. president.

Lebanon. LITTLE ECONOMIES.

ROMELIA.

Dear Sisters of the Social Corner:

There are so many corners to the domestic life and work, it seems as though none could be made thread-bare by giving out helpful hints. When we hear of a wife who is cap-able of throwing out of the window, faster than her husband can bring in

Tin, fron and enamelware should be dried on the back of the stove, or they are soon rusted out and useless. In sifting flour, don't use a sieve larger than the dish into which the flour is sifted, or there will be more willful waste.

Don't fill the stove with too much

Dorothy Perkins No. 2: The item in the Editor's column, regarding a letter from me, was an error, it was to another sister. JENNIE.

sickness and other little troubles had Mould say that Liberty and myself are going to entertain Club No. 2 on Thursday. May 18, and hope you will all come. Should be pleased to see any of the Sister and Brothers whether members of Club No. 2 or

Charity: Should be pleased to ave you with us. Think you have I will try and do as our Sister Laura says, write as short as possible, as it gives space for others.

Hoping to see a large crowd, will close for this time. Remember the 18th of May. LUCINDA.

WOULD LIKE TO HEAR MORE ABOUT BOOKS.

Dear Social Corner Sisters:-Along omes my Saturday "Bulletin" this noon with the subscription expira-

And advice, tryins

And advice, tryins

And advice, tryins

And appreciated by most any well
And appreciated by most any well
thinking man?

Here are a few little things that
are worthy of making a note of.

Those who us kerosene oil for
lamps, when filling same, should be
careful not to overfill, thus make
(ay waste: and keep a tight plug in nose
(ay waste: and keep a tight plug in nose
(bot Don't keep a lamp burning when it's
over not needed—this applies to gas and
over not needed—this applies to gas and
of electricity as well.

Don't leave a cake of soap in a pail

Don't leave a cake of soap in a pail

Don't leave a cake of soap in a pail

Don't leave a cake of soap in a pail

The precious a short time ago. My aluminum coffee percolator tarnished beyond repair when I put it in the coffee pot while boiling it out with borax
water.

I have enjoyed trying some of the
large.

I have enjoyed trying some of the various recipes and I have been par-ticularly interested in the letters on books. I am reading a very interest-ing book at present, "The Battle Cry" by Buck. One will find the following by Buck. One will find the following books well worth their perusal: "Laddie," "The Harvester," "The Girl of the Lumberlost" and in fact all of Gene-Stratton Porter's works are fine. Harrison's "Queed," "V. V.'s Eyes," and "Angels's Business," are interesting and full of humor. "The Inside of the Cup" by Winston Churchill. Don't fill the stove with too much coal or wood at once, and use all the wood ashes, scattered on the lawn, especially around the "front door". The grass will be much benefitted.

When the washing hangs on the clothesiine and if here and there a clothes-pin falls off, don't allow the clothes to swing on the ones remaining pin, but replace the fallen pin.

In ironing clothes be careful not to scorch or burn from the iron standing too long.

The Harvester," "The Girl of the Lumberlost" and in fact all o not attempted the glad game, too? Perhaps we didn't play it as faithfully as Pollyanna, but there really ing too long.

When we hear of poverty-stricken families, we may judge from a little investigation, "there is a screw loose was a very impossible little girl.

I'd like to mention more of the books I've read.

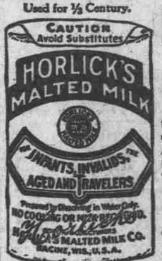
ENTERTAINMENT OF CLUB NO. 2

Dear Editor and Cornerites:—As it is almost a year since I have written thought I would let you know I have not forgotten you by any means, but

For Justice.

The Japanese are somewhat peevish over being classed as Hindus in the new immigration bill. They should carry their case to Judge Tutmill, of Chicago, who, might declare that they are Caucasians.—Rochester Herald.

Get the Round Package



Made from clean, rich milk with the extract of select malted grain, malted in our own Malt Houses under sanitary conditions. Infants and children thrive on it. Agrees with the weakest stomach of the invalid or the aged. Needs no cooking nor addition of milk. Nourishes and sustains more than tes, coffee, etc.

Should be kept at home or when traveling. A nutritious food-drink may be prepared in a moment.

A glassful hot before retiring induces refreshing sleep. Also in lunch tablet form for business men. Substitutes Cost YOU Same Price Take a Package Home

Outfitting the Home of June Brides

WHAT WE SAVE YOU on your Home Furnishings will make a very substantial payment on a McPhail. Janssen, Tonk and Bush and Yerts PIANO. And how much melody and mirth a good Piano on our easy payment terms brings to every home.

WHY NOT BUY a WHITE SEWING MACHINE. Sold on the White treatment plan. Every stitch they take is a stitch of honor. They SELL ON MERIT. That's why WE sell them.

Shea & Burke

37-47 MAIN STREET, NORWICH

the weed. Do you, R. D.?

Bright Ray: Bring the little one—
all ages from infants to people with

When roasting meats in the oven it should be frequently baster. Keep the fire at a uniform heat.

Do not sait meat until it is nearly

in cooking sorned beef put a pinch of soda in the water and when cooked enough leave it in the liquer to cool,

right. Best wishes.

Rhubarb Compote—Four pounds rhubarb, three pounds brown sugar, stick cinnamon, one and one-half pound blanched chopped almonds. Cut

STRAWBERRY RECIPES. Dear Editor and Sisters:-I send easonable recipes:— Strawberry Whip—Put the white of one egg into a mixing bowl, set in a pan of crushed ice, and beat until the egg begins to froth, add a tablespoon prously. Continue beating and adding berries until one cup of berries and eggs are light. Beat one cup of sugar a little at a time, add two teaspoons

Steamed Strawberry Pudding Cream one-half cup of butter one cup of sugar, cream together until very light and fluffy. Beat the yolks of two eggs into the sugar. Two cups of flour, two teaspoons of baking pow-der, add this to the first mixture onehalf cup of sweet milk and the stiffly beaten whites of eggs. Cut one-half up of crystalized pineapple into small one-half cup of preserved strawber-ries. Stir the fruit into the batter

cover. Steam for three hours and serve hot with strawberry sauce. Strawberry Sauce-Cream one cup of sugar and one-half cup of butter, tom and top so edges are even and trim carefully. Now take top of pa-per and begin in a corner of room, left adding the sugar, a spoonful at a time, whip one-half cup of cream and beat into the first mixture; add one cup crushed strawberries and beat until perfectly blended. Pack in ice and salt for an hour or two and serve on the

not pudding. Strawberry Jelly—Mash two cups of strawberries, add one pint of cold water. Let stand for an hour, then In papering corners of room never turn corners. Always cut evenly from top to bottom and lap unless paper

> A FEW TEMPTING SALADS. Dear Social Corner Sisters:-Here are a few tempting salads:

Chicken Salad in Tomatoes-Select

Ham and Cabbage Saiad—Take the odds and ends of a boiled ham, cut very fine, add five hard cooked eggs

rom Squire Plim. Squire Plim responded with a very pleasing recitation of Bryant's poem: The Giadness of Nature. Following the recitation the chairman amounced: "The last Sister to be heard from is The Minister's Daughter. Owing to a bad cold she is unable to be present but she has very kindly written out some thoughts about Wild Flowers and Memory that

Diana will read.

Diana will read.

Diana in a clear and sympathetic manner read: "To one who is fortunate enough to live in the country wild flowers make the strongest appeal. I admire and like cultivated flowers, wild flowers I love. Each one

"Meadow rue was blossoming in the meadows and the long tassels of the chestnut trees were tossing in the breeze when sorrow first entered the home. With their return come memories of the one who, at that season of the year, passed beyond our ken. Golden rod, purple asters and life everlasting being thoughts of aged who now are in the land of eternal

youth.

"The flowers bring more than memories, they bring a message. And it is this—as surely as year by year the flowers that die in the autumn return in the apring so surely shall you see your friends again in the country where flowers never fade and sorrow and death are unknown. We shall see them again, and the 'old love will ever look out from the old faces.' We shall see them again, and the Saviour who loved 'the lilles of the field' will 'go in and out among us' and hold familiar discourse as he did with His disciples of old."

youth.

entertainment committee has done splendidly and a number of the Sis-ters have served in that capacity, Now I propose that the brethren provide

into flakes with a fork and cold fresh or canned fish, season with pepper, lemon juice and a fewdrops of table the crusts of the bread. After buttering it, lay upon the lower one two thin slices of crisply fried bacon, a

REMEMBER MOTHER'S DAY.

irday's Bulletin that gets my atten-

PRISCILLA.

sed over and over again. They are ice when eggs are scarce. Baker's Ginger Cake-One pint of New Orleans molasses, one cup melter lard, one tablespoon each of sods and singer, half cup of water and jus and melted lard into the molasses: dis solve the soda in the water, which should be lukewarm, and add to the mixture, then add flour; roll out and cut, and bake in rather a hot oven. Spice Ginger Snaps-One cup brow sugar, one cup molasses, one cup lard and butter mixed, one egg, one teaspoon each of ginger and cinnamon, and half teaspoon each of nutmeg and allspice (or cloves), one heaping teaspoon of

Ginger Pudding—Mix with two cups stale bread crumbs one cup suet, one cup molasses, half cup raisins, one tu-blespoon ginger, round half cup sweet

HINTS FOR SOUP MAKING.